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(54) Title: **COOKING FAT PRODUCT WITH IMPROVED SPATTERING BEHAVIOUR**

(57) Abstract: Method for improving the spattering behaviour of a cooking fat product containing 0 - 5 wt.% of a dispersed aqueous phase comprising the steps a. selecting a cooking fat product containing 0 - 5 wt.% of a dispersed aqueous phase, b. selecting fat insoluble vegetable matter having a consistency which allows milling to a powder, c. milling the vegetable matter to a powder having a volume weighted mean particle diameter (d<sub>4,3</sub>) selected from the range 1 - 2000 &micro;m, admixing the resulting powder to the cooking fat product in an amount of 0.1 - 25 wt.% on product and getting it evenly dispersed throughout the product.

WO 2005/058066 A1